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Instructions Manual / Manual de Instrucciones



Juice Extractor / Exprimidor de Cítricos

Model / Modelos

ESB-SUPER

39471.8 - July / 2013

SUMMARY / INDICE

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ESB-SUPER

SUMMARY

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Warranty Registration

Skyfood Equipment LLC

IMPORTANT:
Only for products of the trademark: Fleetwood by Skymsen **and** SKYMSEN

Questions about how to complete this form?
Call 1-800-503-7534 / 305-868-1603
Return completed form to:
SKYFOOD EQUIPMENT LLC
11900 Biscayne Blvd. Suite 512
North Miami, FL 33181 - USA
Or fax form to:
305-866-2704

User Details

* Contact Person: ____________________

* Business type:

- ☐ Bakery and Bagel Operations
- ☐ Bakery (Associated with Restaurant)
- ☐ Bowling Center
- ☐ Business and Industry In-House Feeding
- ☐ Butcher
- ☐ Catering
- ☐ Club Stores
- ☐ Convenience Store
- ☐ Country Club
- ☐ Delicatessen (Chain / Restaurant)
- ☐ Delicatessen (Independent and Non-Restaurant)
- ☐ Food Store
- ☐ Government
- ☐ Hospital
- ☐ Lodging
- ☐ Mass Merchandiser with Grocery
- ☐ Mass Merchandiser with NO Grocery
- ☐ Meat Packer and Purveyor
- ☐ Other Business that prepares or serves food
- ☐ Other Business that sells but doesn't serve food
- ☐ Pizza (Dine In / Carry Out)
- ☐ Restaurants (Independent / Chain)
- ☐ School
- ☐ Stadiums / Coliseum
- ☐ Supermarket / Grocery
- ☐ Theme Park
- ☐ University / College
- ☐ Vineyard / Winery
- ☐ Warehouse Clubs
- ☐ Wholesale Baking Operation (Non-Institutional)

* Company Name: ____________________

* Address: ____________________

* City: ____________________

* State: ____________________ * Zip Code: ____________________

* Phone: ____________________ Fax: ____________________

** E-mail: ____________________

Web page: ____________________

☐ I would like to join the Mail List. ☐ I would like to join the E-mail List.

Product Details

* Product Commercial Item: ____________________

The Product Commercial Item can be found on the machine Product Identification Label.

* Serial Number: ____________________ * Confirm Serial Number: ____________________

This information, the Product Serial Number, can also be found on the machine Product Identification Label.

* Proof of Purchase: ☐ Yes ☐ No

* Purchased On: ______ / ______ / ______ (mm / dd / yyyy)

* Purchased From: ____________________
Company Name

* Indicates required field. ** Indicates required field, not mandatory by Fax.

1. Introduction

1.1 Safety

The Juice Extractor model ESB-SUPER is simple to use and easy to clean. For your safety, read the following instructions to avoid accidents:

1.1.1 -Unplug the machine for cleaning, maintenance or any other service.
1.1.2 - Never make use of any tool or instrument that is not originally part of the machine during any operation.
1.1.3 - Before switching the machine on check if Crown # 05 or 06 (Pic. 01) and the Juice Chamber # 02 (Pic-01) are firmly attached to their right positions.
1.1.4 - Never spray water directly to the machine.
1.1.5 - Never use wide cuffed clothing during operation.
1.1.6 - Do not operate the machine wearing wet clothes or wet shoes.
1.1.7 - Before operating the machine be sure it is grounded properly.

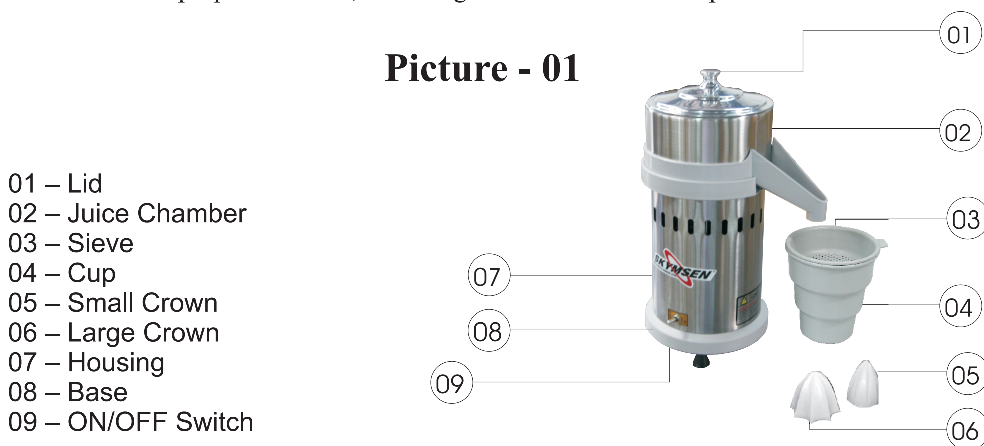
IMPORTANT
This equipment must not be used by children or any persons with reduced physical or mental aptness, lack of experience or knowledge, unless they are under supervision or have received from the person responsible for safety, proper instructions on how to use the equipment.

IMPORTANT
If the Power Cord is not in good usage conditions, it must be replaced by qualified personnel.

1.2 Main Components

All components of this machine were designed and manufactured using carefully selected materials to their proper functions, according to test standards and experience of Siemsen.

Picture - 01



01 – Lid
02 – Juice Chamber
03 – Sieve
04 – Cup
05 – Small Crown
06 – Large Crown
07 – Housing
08 – Base
09 – ON/OFF Switch

1.3 Techinical Characteristics

Table - 01

Characteristics	Unit	ESB-SUPER
Average Production	Oranges/min.	15
Voltage	[V]	110
Frequency	[Hz]	60
Power Rating	[HP]	0,5
Consumption	[kW/h]	0,37
Height	[Inches]	16 3/16”
Width	[Inches]	13”
Depth	[Inches]	8 5/16”
Net Weight	[lb]	22.3
Shipping Wieght	[lb]	29.3
Speed	[rpm]	1750

2. Installation and Pre Operation

2.1 Installation

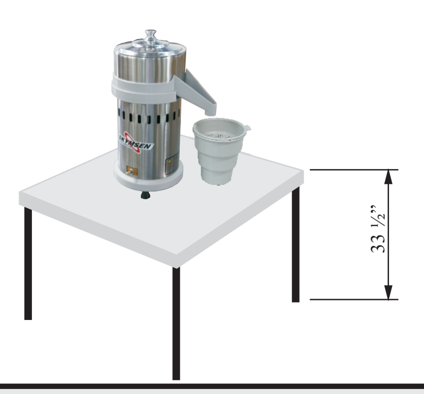
The Juice Extractor ESB-SUPER must be placed onto a leveled stable surface approximately 33 ½ inches high.

Make sure you are connecting the equipment to the right voltage 110V. .

.

The cord plug has two flat pins and one round, this last one is ground.

It is mandatory the three pins to be duly connected before to start the machine .



2.2 Pre Operation

IMPORTANT
When placing the Crown # 05 or 06, check if it is firmly attached.

service company ("Service Company"). Products held at commercial facilities and weighing less than seventy (70) lbs. must be taken or shipped, shipping charges are prepaid, either to SKYFOOD's facility or to a Service Company. Mileage or travel time will NOT be paid. SKYFOOD offers a limited on-site warranty for products ONLY held at commercial facilities, whose net weight exceeds seventy (70) lbs., provided they are installed in a location that is within a thirty (30) mile radius of a Service Company. **End Users are responsible for all extra travel and mileage rates.** In this case, warranty services will be provided during regular business hours.

This product will be replaced or repaired under warranty, for a period of (1) year, beginning from the date of purchase by the original purchaser/user (“End User”).

Accessories will be replaced or repaired under warranty, for a period of (30) days, beginning from the date of purchase by the original purchaser/user (“End User”).

This warranty shall not take effect until a properly completed and executed **WARRANTY REGISTRATION** form has been received by SKYFOOD EQUIPMENT, LLC, within thirty (30) days from the date of purchase. The **WARRANTY REGISTRATION** is available either in the Instruction Manual of every Product or at SKYFOOD’s website www.skyfood.us. The End User must fill out the **WARRANTY REGISTRATION** form and send it to SKYFOOD according to the instructions posted on the referred website. **Failure to do so will VOID the warranty**.

For questions or assistance, do not return the product or accessories to the store, please call Toll Free 1-800-503-7534 for Customer Support, or visit the Customer Service section of www.skyfood.us. For faster service please have the items name, serial number, and proof of purchase for the operator to assist you.

SKYFOOD reserves the right to change the terms of its limited warranty at any time without any prior notice. It also reserves the right to change the design and specifications of its equipment or any related documentation at any time. The end user is not entitled to upgrades or refunds resulting from these changes.

Updates

These **Terms and Conditions** were last updated on August 22th, 2011.

SKYFOOD EQUIPMENT LLC - SERVICE

For questions or assistance with products **FLEETWOOD by SKYMSEN** and **SKYMSEN**, call SKYFOOD EQUIPMENT Toll Free**: 1-800-503-7534**, 24h Customer support, or visit the Customer Service section of **www.skyfood.us**.

SKYFOOD'S LIMITED WARRANTY

Unless otherwise specified, new **FLEETWOOD by SKYMSEN** and **SKYMSEN** products, excluding accessories, sold by SKYFOOD EQUIPMENT, LLC. ("SKYFOOD"), for use only in the continental United States (collectively, "Products" or singularly, "Product"), are warranted to be free from defects in materials and workmanship for a period of one (1) year from the date of purchase by the original purchaser/user ("End User"). Several new products and accessories may be warranted for a period other than one (1) year while others may be subject to travel limitations, as specified on the products Instruction Manual. **Proof of purchase must be presented; if not this warranty will be VOID.** No warranty is given or implied to a subsequent transferee or any other third party. This warranty is expressly conditional upon SKYFOOD being notified of any defects in materials or workmanship within five (5) days of its occurrence, within the warranted time period. If a notice of a claim under this warranty is timely made by the End User, SKYFOOD or a SKYFOOD's designated service company ("Service Company"), will repair or replace the Product, at SKYFOOD's discretion, subject to the additional conditions hereinafter described.

This warranty shall not apply if damage occurs from improper installation or maintenance performed by an unauthorized service company ("Service Company"), wrong voltage, nor to the extent that Products or parts have been used other than in conformance with operating and maintenance instructions, subjected to misuse or abuse or damaged by accident, acts of God, abnormal use, stress or any other matter unrelated to SKYFOOD, and beyond its reasonable control. **This warranty does NOT cover service labor and travel to perform adjustments on products and/or accessories**. In addition to wear and tear of certain items, such as, but not limited to; glass parts, blades, stones, chopper cutting knives, plates, slicing knives, cutting disc, gaskets, oil changes, sealing tape, heat seal wires, worm gears, self-lubricating bushings, carbon brushes for electric motors, and other parts expendable by nature and that need to be replaced frequently. **Electrical components are subject to natural wear and tear, and are NOT covered by this warranty. THIS WARRANTY EXCLUDES ALL ORAL, STATUTORY, EXPRESS OR IMPLIED WARRANTIES WHICH MAY BE APPLICABLE TO SKYFOOD, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE.** Under no circumstances shall SKYFOOD be liable for loss of use, revenue or profit or for incidental or consequential damages. SKYFOOD shall under no circumstances be liable for any loss, damage, concealed damage, expense or delay of goods for any reason when said goods are in the custody, possession or control of third parties selected by SKYFOOD to forward, enter, clear, transport, or render other services with respect to such goods. The sole and exclusive remedy for breach of any warranty is limited to the remedies provided in the paragraph above.

All products held at non-commercial facilities or domiciles, must be taken or shipped, shipping charges prepaid, either to SKYFOOD's facility or a SKYFOOD's designated

Check if the Juice Extractor is firm in its position. Before using it, wash all food-contacting parts with neutral soap and water.

3. Operation

3.1 Starting

IMPORTANT

Always wait until the motor complete stop before changing the crown.

Make sure the Crown is properly fitted.

To start the operation, turn on the ON/OFF Switch # 09 (Pic-1), located on the Base # 08 (Pic-01).

3.2 Feeding Procedures

Juice Extractors work with high speed. First, cut the oranges or the lemons in two halves.

Turn the machine on, hold half of the fruit and press it down firmly against the crown # 05 or # 06 (Pic-01) and the juice will run into the cup # 04 (Pic-1) going first through the Sieve # 03 (Pic-01).

3.3 Cleaning

IMPORTANT
Never clean the machine when it is connected to a power point, always unplug the machine before cleaning. Before taking out the crown, be sure the motor has come to a complete stop.

All removable parts must be removed and washed.

Follow the below instructions for washing removable parts:

3.3.1 Turn off the machine and unplug it.
3.3.2 Remove the Lid # 01 (Pic-01), the Crown # 05 or # 06 (Pic-01) and then the Juice Chamber # 02 (Pic-01)
3.3.3 Wash all removable parts with running water and neutral soap and dry them.
3.3.4 To reinstall them, follow the above order inversely.



3.3.5 Cautions with Stainless Steel:

The Stainless Steel may present rust signs, which ARE ALWAYS CAUSED BY EXTERNAL AGENTS, especially when the cleaning or sanitization is not constant and appropriate.

The Stainless Steel resistance towards corrosion is mainly due to the presence of chrome, which in contact with oxygen allows the formation of a very thin protective coat. This protective coat is formed through the whole surface of the steel, blocking the action of external corrosive agents.

When the protective coat is broken, the corrosion process begins, being possible to avoid it by means of constant and adequate cleaning.

Cleaning must always be done immediately after using the equipment. For such end, use water, neutral soap or detergent, and clean the equipment with a soft cloth or a nylon sponge. Then rinse it with plain running water, and dry immediately with a soft cloth, this way avoiding humidity on surfaces and especially on gaps.

The rinsing and drying processes are extremely important to prevent stains and corrosion from arising.

IMPORTANT

Acid solutions, salty solutions, disinfectants and some sterilizing solutions (hypochlorites, tetravalent ammonia salts, iodine compounds, nitric acid and others), must be AVOIDED, once it cannot remain for long in contact with the stainless steel:

These substances attack the stainless steel due to the CHLORINE on its composition, causing corrosion spots (pitting).

Even detergents used in domestic cleaning must not remain in contact with the stainless steel longer than the necessary, being mandatory to remove it with plain water and then dry the surface completely.

Use of abrasives:

Sponges or steel wool and carbon steel brushes, besides scratching the surface and compromising the stainless steel protection, leave particles that rust and react contaminating the stainless steel. That is why such products must not be used for cleaning and sanitization. Scrapings made with sharp instruments or similar must also be avoided.

Main substances that cause stainless steel corrosion:

Dust, grease, acid solutions such as vinegar, fruit juices, etc., saltern solutions (brine), blood, detergents (except for the neutral ones), common steel particles, residue of sponges or common steel wool, and also other abrasives.

4.7 Aviso

El mantenimiento eléctrico o mecánico debe ser hecho por una persona calificada para hacer el trabajo .

La persona encargada por el mantenimiento debe certificarse que la maquina trabaje bajo condiciones TOTALES DE SEGURIDAD .

5 ANALISIS Y RESOLUCIÓN DE PROBLEMAS

5.1 Problemas, Causas y Soluciones

Las Exprimidora de Cítricos Mod. ESB-SUPER fueran diseñadas para que se necesite un mínimo de manutención. Sin embargo pueden ocurrir algunas irregularidades en su funcionamiento, debido al desgaste natural causado por su uso.

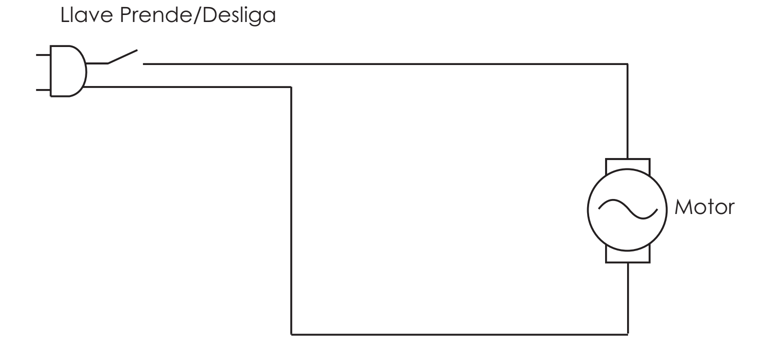
Caso haya algún problema con su maquina, verifique la Tabla – 02 abajo, donde están indicadas algunas soluciones recomendadas.

* La vida de servicio - 2 años para la jornada de trabajo normal

Tabla - 02

Problemas	Causas	Soluções
* La maquina no prende.	* Falta de energía eléctrica. * Problema en el circuito eléctrico interno o externo de la maquina..	* Verifique si la enchufe está conectada al soquete y si hay energía eléctrica en la red eléctrica. * Llame a la asistencia técnica.
* La corona gira, pero cuando entra en contacto con el producto la misma para.	*El encaje de la corona está desgastado o quebrado.	* Cambie la corona
* Cable eléctrico dañado	* Falla en el transporte del producto	* Llame a la asistencia técnica.

5.2 Diagrama Eléctrico Mod. ESB-SUPER



4.3 Inspección de Rutina

4.3.1 Aviso

Al averiguar la tensión de las correas, **NO** coloque los dedos entre las correas y las poleas.

4.3.2 Cuidados

Verifique los motores y las partes deslizantes o girantes de la maquina, con relación a ruidos anormales.

Verifique la tensión de las correas, y sustituya el conjunto, caso alguna correa o polea tenga desgaste. Al verificar la tensión de las correas, **NO** coloque los dedos entre las correas y poleas.

Verifique las protecciones y los dispositivos de seguridad para que siempre funcionen adecuadamente.

4.4 Operación

4.4.1 Avisos

No trabaje con pelo largo, que pueda tocar cualquier parte de la maquina, pues el mismo podría causar serios accidentes. Amárrelo para arriba y para atrás, o cúbralo con un pañuelo.

Solamente operadores entrenados y calificados pueden operar la maquina.

Nunca toque con las manos o de cualquier otra manera, partes girantes de la maquina.

JAMÁS opere la maquina, sin algún de sus accesorios de seguridad.

4.5 Después de Terminar el Trabajo

4.5.1 Cuidados

Siempre limpie la maquina. Para tanto, deslíguela físicamente del soquete.

Nunca limpie la maquina antes de su PARADA COMPLETA.

Recoloque todos los componentes de la maquina en sus lugares, antes de ligarla otra vez.

Al verificar la tensión de las correas, **NO** coloque los dedos entre las correas y las poleas.

4.6 Mantenimiento

4.6.1 Peligros

Con la maquina prendida cualquier operación de mantenimiento es peligrosa . DESPRENDALA FÍSICAMENTE DE LA RED ELÉCTRICA , DURANTE TODA LA OPERACIÓN DE MANTENIMIENTO .

4. General Safety Practices

IMPORTANT

If any item from the GENERAL SAFETY PRACTICES section is not applicable to your product, please disregard it.

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance.

The machine has to be delivered to the operator in perfect conditions of use by the Distributor to the user. The user shall operate the machine only after being well acquainted with the safety procedures described in the present manual. READ THIS MANUAL WITH ATTENTION.

4.1 Basic Operation Practices

4.1.1 Dangerous parts

Some parts of the electric devices are connected to high voltage points.

These parts when touched may cause severe electrical shocks or even be fatal.

Never touch commands such as buttons, switches and knobs with wet hands, wet clothes and/or shoes. By not following these instructions operator could be exposed to severe electrical shocks or even to a fatal situation.

4.1.2 Warnings

The operator has to be well familiar with the position of ON/OFF Switch to make sure the Switch is easy to be reached when necessary. Before any kind of maintenance, physically remove plug from the socket.

Provide space for a comfortable operation thus avoiding accidents. Water or oil spilled on the floor will turn it slippery and dangerous. Make sure the floor is clean and dry.

Before giving any manual command (switch, buttons, turn keys or lever) be sure the command is the correct one. Check this manual for further details if necessary.

Never use a manual command (switch, buttons, lever) unadvisedly. If any work is to be made by two or more persons, coordination signs will have to be given for each operation step. Every step of the operation shall be taken only if the sign has been made and responded.

4.1.3 Advices

In case of power shortage, immediately turn the machine OFF.

Use recommended or equivalent lubricants, oils or greases.

Avoid mechanical shocks as they may cause failures or malfunction.

Avoid penetration of water, dirt or dust into mechanical or electrical components of the machine.

DO NOT modify original characteristics of the machine.

DO NOT remove, tear off or maculate any labels stuck on the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.

4.2 SAFETY PROCEDURES AND NOTES BEFORE SWITCHING ON

IMPORTANT
Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to be familiar with the instructions and that you have well understood all information contained in this manual. If you have any question contact your supervisor or your nearest Dealer.

4.2.1 Danger

An electric cable or electric wire with damaged jacket or bad insulation could cause electrical shocks as well as electrical leak. Before use, check conditions of all wires and cables.

4.2.2 Advices

Be sure ALL INSTRUCTIONS in this manual have been thoroughly understood.

Every function and operational procedure have to be very clear to the operator. Contact your nearest Dealer for further questions.

Any manual command (switch, button or lever) shall be given only after being sure it is the correct one.

4.2.3 Precautions

The electric cable has to be compatible with the power required by the machine. Cables touching the floor or close to the machine need to be protected against short circuits.

4.3 Routine Inspection

4.3.1 Advice

When checking the tension of the belts or chains, DO NOT introduce your fingers between the belts and the pulleys and nor between the chain and the gear.

4.3.2 Precautions

Check if motors and sliding or turning parts of the machine produce abnormal noises.

Check the tension of the belts and chains and replace the set when belt or chain show signs of being worn out.

When checking tensions of belts or chain DO NOT introduce your fingers between belts and pulleys, nor between the chains and gears.
Check protections and safety devices to make sure they are working properly.

Evite choques mecánicos, ellos pueden causar fallas o malo funcionamiento.

Evite que agua, suciedad o polvo entren en los componentes mecánicos y eléctricos de la maquina.

NO ALTERE las características originales de la maquina.

NO SUCIE, RASGUE O RETIRE CUALQUIER ETIQUETA DE SEGURIDAD O DE IDENTIFICACIÓN. Caso alguna esté ilegible o perdida, solicite otra al Asistente Técnico más cercano.

LEA ATENTAMENTE Y CON CUIDADO LAS ETIQUETAS DE SEGURIDAD Y DE IDENTIFICACIÓN CONTENIDAS EN LA MAQUINA, ASÍ COMO LAS INSTRUCCIONES Y LAS TABLAS TÉCNICAS CONTENIDAS EN ESTE MANUAL.

4.2 Cuidados y Observaciones Antes de Ligar la Maquina.

IMPORTANTE
Lea con atención y cuidado las INSTRUCCIONES contenidas en este Manual, antes de ligar la maquina. Certifíquese que entendió correctamente todas las informaciones. En caso de duda, consulte su superior o el Revendedor.

4.2.1 Peligro

Cables o hilos eléctricos con aislamiento dañado, pueden provocar choques eléctricos. Antes de usarlos verifique sus condiciones.

4.2.2 Avisos

Esté seguro que las **INSTRUCCIONES** contenidas en este Manual, estén completamente entendidas. Cada función o procedimiento de operación y de manutención debe estar perfectamente entendido.

El accionamiento de un comando manual (botón, llave eléctrica, palanca, etc.) debe ser hecho siempre después que se tenga la certitud de que es el comando correcto.

4.2.3 Cuidados

El cable de alimentación de energía eléctrica de la maquina, debe tener una sección suficiente para soportar la potencia eléctrica consumida.
Cables eléctricos que estuvieren en el suelo cerca de la maquina, deben ser protegidos para evitar corto circuitos.

4 NOCIONES GENERALES DE SEGURIDAD

IMPORTANTE

En el caso de algun item de las NOCIONES GENERALES DE SEGURIDAD no ser aplicable en su producto, por favor desconsiderar el mismo.

Las Nociones Generales de Seguridad fueran preparadas para orientar y instruir adecuadamente a los operadores de las maquinas, así como aquellos que serán responsables por su manutención.

La maquina solamente debe ser entregue al operador en buenas condiciones de uso, al que el operador debe ser orientado cuanto al uso y a la seguridad de la maquina por el Revendedor. El operador solamente debe usar la maquina con el conocimiento completo de los cuidados que deben ser tomados, después de LEER ATENTAMENTE TODO ESTE MANUAL

4.1 Practicas Básicas de Operación

4.1.1 Peligros

Algunas partes del accionamiento eléctrico presentan pontos o terminales con altos voltajes. Cuando tocados pueden ocasionar graves choques eléctricos, o hasta la muerte de una persona.

Nunca toque un comando manual (botón, llave eléctrica, etc.) con las manos, zapatos o ropas mojadas. No obedecer a esta recomendación, también podrá provocar choques eléctricos, o hasta la muerte de una persona.

4.1.2 Advertencias

El local de la llave liga/desliga debe ser bien conocido, para que sea posible accionarla a cualquier momento sin la necesidad de procurarla.

Antes de cualquier manutención desconecte la maquina de la red eléctrica.

Proporcione espacio suficiente para evitar caídas peligrosas.

Agua o aceite podrán hacer resbaloso y peligroso el piso. Para evitar accidentes el piso debe estar seco y limpio.

Antes de accionar cualquier comando manual (botones, llaves eléctricas, palancas, etc.) verifique siempre si el comando es el correcto, o en caso de dudas, consulte este Manual.

Nunca toque ni accione un comando manual (botones, llaves eléctricas, palancas, etc.) por acaso.

Si un trabajo debe ser hecho por dos o más personas, señales de coordinación deben ser dados antes de cada operación. La operación siguiente no debe ser comenzada sin que la respectiva señal sea dada y respondida.

4.1.3 Avisos

En el caso de falta de energía eléctrica, desligue inmediatamente la llave liga/desliga.

4.4 Operation

4.4.1 Advice

Be sure your hair is not loose in order to avoid getting caught by turning parts which could lead to a serious accident. Tie your hair well up and/or cover your head with a scarf.

The operation performed by not trained or skilled personnel shall be forbidden.

Never touch turning parts with your hands or in any other way.

4. 5 AFTER THE WORK ENDS

4. 5. 1 Cares

Always clean the machine, to do the cleaning SWITCH IT OFF, AND TAKE OUT THE PLUG FROM THE ELECTRICITY SUPPLY SOCKET .

Never clean the machine BEFORE IT IS COMPLETELY STOPED.

Fit all the machine components in their due places, before switching it on again.

When checking the Belt tightness/current, do be careful to not have a finger caught between the belt and pulley, not between the chain and the gears.

4. 6 MAINTENANCE

4. 6. 1 Dangers

Any maintenance is dangerous if made with the machine in movement.

SWITCH IT OFF AND TAKE OUT THE PLUG FROM THE SOCKET, DURING ALL THE MAINTENANCE OPERATION.

IMPORTANT

In any emergency situation, always take the pug out of its socket.

4. 7 ADVICES

Electrical or mechanical maintenance shall be made by qualified persons. The person in charge of the maintenance performances shall check the machine works under TOTAL SAFETY CONDITIONS.

5Analysis and Problems Solving

5.1 Problem, causes and solutions

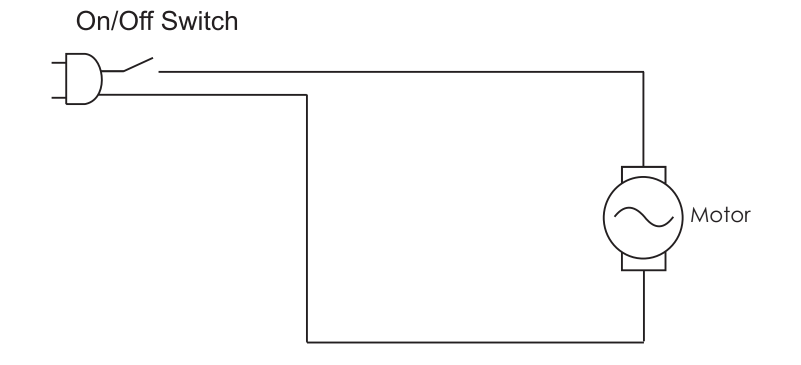
The Juice Extractor model ESB-SUPER was designed to operate with the need of minimum maintenance but the natural wearing caused by longer use of the equipment may occasionally cause some malfunctions.
If such problem occurs with your Juice Extractor, refer to Table 02 in which the most common situations are listed with recommended solutions.

* Service life – 2 years for regular work shift

Table - 02

Problems	Causes	Solutions
* The machine does not switch on.	* Lack of Electric Power. * Problems in the electrical circuit.	* Check if plug is connected to its socket, or if there is electric shortage. * Call technical assistance.
* The crown turns but when in contact with the product, it stops.	* Crown groove worn out or broken.	* Change the crown.
* Damaged electric cable.	* Failure during transport of product.	* Call technical assistance.

5.2 Electrical Diagram



3.3.5 Cuidados con los aceros inoxidables

Los aceros inoxidables pueden presentar puntos de “corrosión”, que SIEMPRE SON PROVOCADOS POR AGENTES EXTERNOS, principalmente cuando el cuidado con la limpieza o higienización no sea constante y adecuado.

La resistencia a la corrosión del acero inoxidable se debe principalmente a la presencia del cromo que, en contacto con el oxígeno, permite la formación de una finísima camada protectora. Esta camada protectora se forma sobre toda la superficie del acero, bloqueando la acción de los agentes externos que provocan la corrosión.

Cuando la camada protectora sufre un rompimiento, el proceso de corrosión es iniciado, pudiendo ser evitado a través de la limpieza constante y adecuada.

Inmediatamente después de la utilización del equipamiento, es necesario proceder con la limpieza, utilizando agua, jabón o detergentes neutros, aplicados con un paño suave o esponja de nylon. A seguir, enjuagar con agua corriente, se debe enjugar e, inmediatamente secar, con un paño suave, evitando la permanencia de humedades en las superficies y principalmente en las grietas.

El enjuague y el secado son extremamente importantes para evitar el aparecimiento de huellas o corrosiones.

IMPORTANTE

Soluciones ácidas, soluciones salinas, desinfectantes y determinadas soluciones para esterilizar (hipocloritos, sales de amoníaco tetravalente, compuestos de iodo, acido nítrico y otros), deben ser EVITADAS por no poder permanecer mucho tiempo en contacto con el acero inoxidable.

Visto que generalmente poseen CLORO en su composición, tales sustancias atacan el acero inoxidable, causando puntos de corrosión.

Mismo los detergentes utilizados en la limpieza doméstica, no deben permanecer en contacto con el acero inoxidable más de lo necesario, debiendo ser también removidos con agua y la superficie deberá ser completamente seca.

Uso de abrasivos:

Esponjas o estropajos de acero y cepillos de acero en general, además de rallar la superficie y comprometer la protección del acero inoxidable, dejan partículas que oxidan y reaccionan, contaminando el acero inoxidable. Por eso, tales productos no deben ser usados en la limpieza e higienización. Raspados hechos con instrumentos puntiagudos o similares también deberán ser evitados.

Principales sustancias que causan la corrosión de los aceros inoxidables:

Polvos, grasas, engrases, aceites, soluciones ácidas como el vinagre, sucos de frutas u otros ácidos, soluciones salinas (salmuera), sangre, detergentes (excepto los neutros), partículas de aceros, residuos de esponjas o estropajos de acero común, además de otros tipos de abrasivos.

Inicialmente verifique si la exprimidora está firme en su posición. Antes de usarla, debe lavarse las partes que entran en contacto con el producto a ser procesado, con agua y jabón.

3 OPERACIÓN

3.1 Accionamiento

IMPORTANTE
Siempre que desear cambiar las Coronas espere por la completa parada del motor para hacerlo.

Antes de prender la maquina esté seguro que la Corona está debidamente encajada. El accionamiento de la maquina es hecho a través de la Llave Prende/Desliga Nº09(Fig. 01) ubicada en la Base Nº08 (Fig. 01).

3.2 Procedimiento para la Operación

Las Exprimidora de Cítricos son maquinas que trabajan en alta velocidad. Primeramente corte la naranja o limón en la mitad.

Con la maquina prendida, agarre una de las mitades y presione la misma sobre la Corona Nº05 o Nº06 (Fig.01) que está encajada en el eje del motor, y automáticamente el jugo de la fruta escurrirá para dentro del Vaso Nº04 (Fig.01) a través del Cedazo Nº03 (Fig. 01).

3.3 Limpieza

IMPORTANTE
Nunca haga limpieza con la maquina conectada a la red eléctrica. Para tanto desconéctela del soquete. Antes de retirar la Corona, esté seguro de la completa parada del Motor.

Todas las partes removibles deben ser retiradas y limpias.

Siga el siguiente procedimiento para la remoción de las partes removibles:

3.3.1 Desconecte la maquina de la red eléctrica.
3.3.2 Retire la Tapa Nº 01(Fig. 01), la Corona Nº05 o Nº06(Fig. 01) y la Cámara de Jugo Nº02(Fig.01).
3.3.3 Lave todas las partes removibles con agua y jabón neutro, secándolas enseguida.
3.3.4 Para remontar las partes removidas, proceda de manera inversa a la descrita arriba.



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1. INTRODUCCIÓN

1.1 Seguridad

Las Exprimidoras de Cítricos Mod. ESB-SUPER son maquinas simples de operar y de fácil limpieza, sin embargo para su mayor seguridad lea las instrucciones abajo para evitar accidentes:

1.1.1 Desconecte la maquina de la red eléctrica cuando desear hacer la limpieza, la manutención o otro cualquier servicio.
1.1.2 Nunca usar instrumentos fuera a los que acompañan la maquina para auxiliar en su operación.
1.1.3 Antes de prender la maquina averigüe si la Corona Nº05 o Nº06 (Fig. 01) y la Cámara de Jugos Nº02 (Fig.01) están encajados firmemente en sus posiciones.
1.1.4 Nunca use chorros de agua directamente sobre la maquina.
1.1.5 Nunca use ropas con mangas anchas, principalmente cerca de los puños, durante la operación.
1.1.6 Nunca prenda la maquina con ropas o pies mojados.
1.1.7 Cuando se haga la instalación de la maquina no sea olvidado de hacer la conexión de tierra.

IMPORTANTE
Este equipo no es para ser utilizado por personas (inclusive niños) con capacidades físicas o mentales reducidas, o con falta de experiencia o conocimiento, a no ser que tengan recibido supervisión o instrucción referente al uso de este equipo por una persona responsable por la seguridad del mismo.

IMPORTANTE
Si el cable eléctrico no estuviera en buenas condiciones de uso, deberá ser sustituido por el Distribuidor, su asistente técnico autorizado o por una persona calificada para evitar accidentes.

1.2 Principales Componentes

Todos los componentes que incorporan la maquina son construidos con materiales cuidadosamente seleccionados para su función, dentro de los padrones de prueba y de la experiencia de SIEMSEN.

Figura - 01

01 Tapa
02 Cámara de Jugo
03 Cedazo
04 Vaso
05 Corona grande
06 Corona pequeña
07 Gabinete
08 Base
09 Llave Prende/Desliga

1.3 Características Técnicas

Tabla - 01

Características	Unidad	ESB-SUPER
Producción Media	Laranjas/min.	15
Voltaje	[V]	110
Frecuencia	[Hz]	60
Potencia	[CV]	0,5
Consumo	[kW/h]	0,37
Altura	[mm]	410
Largura	[mm]	330
Ancho	[mm]	210
Peso Neto	[kg]	10,1
Peso Bruto	[kg]	11
Rotación	[rpm]	1750

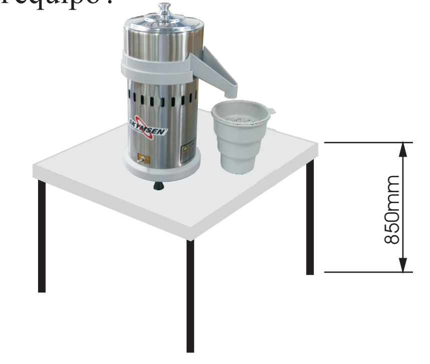
2 INSTALACIÓN Y PRE OPERACIÓN

2.1 Instalación

Para un buen desempeño de la maquina, las Exprimidores de Cítricos deben ser colocadas sobre una superficie de trabajo estable y plana con preferencialmente 850mm de altura.

Antes de ligar el equipo verifique si el voltaje de la maquina es el mismo que lo de la red eléctrica, 110 V.

El cable de alimentación posee un enchufe con dos pernos planos y uno redondo, este ultimo es tierra . Es obligatorio que los tres estén debidamente conectados antes de usar el equipo .



2.2 Pre Operación

IMPORTANTE
Al instalar la Corona Nº05 o Nº06, averigüe si la misma quedó bien encajada.